

AUSSIE BRUNCH

Weekdays 8am - 4pm

BOTTOMLESS BRUNCH PARTY- £39.5/ person

One savoury dish + one sweet dish
+ bottomless prosecco or mimosas
100 mins | whole table only | one drink at a time

Savoury

- Smashed avocado**, charcoal toast, Aleppo chilli (VG) 8.5
add house labne +2.0, poached eggs or bacon +3.0 ea
- Healthy start**, celeriac toast, avocado, poached eggs, broccoli, grilled tomatoes (V/VG,DF,GF) 12.5
add smoked salmon +4.0, halloumi +3.5
- Sweetcorn & spring green fritters**, red pepper, habanero & almond puree, smashed avocado, Graceburn feta, fresh corn (V) 13.4
add poached eggs or bacon +3.0 ea
- Shakshouka**, spiced tomatoes, peppers, baked eggs, house labne, charcoal toast (V) 12.2
add avocado +3.0, chorizo +3.5
- Smoked salmon royale**, smoked salmon, dark rye, avocado, poached eggs, lemon hollandaise 13.6
- Fancy bacon roll**, poached eggs, crispy onions, bacon, holy f*ck hollandaise, paratha roti, add avocado +3.0 13.2
- Benny Boy**, parma ham, comte, sourdough, kraut, poached eggs, lemon hollandaise, ferments 13.5
- The Bondi**, bacon, poached eggs, sausage, mushrooms, avocado, charcoal toast 14.2

Sweet

- Coconut tapioca pudding**, house coconut yogurt, poached rhubarb, passionfruit, flaked almonds, lime (VG, GF) 8.5
- House maple granola**, thick Greek yogurt, fresh berries, coconut, flaked almonds, chia seeds (GF, V/VG) 8.4
swap Greek Yogurt for vegan coconut yogurt +2.0
- Award winning banana bread sandwich**, mascarpone, fresh berries, almonds, honey (V) 9.8
- Buttermilk blueberry pancakes**, fresh berries, mascarpone, pure maple (V) 11.4
- Unicorn waffles**, Belgian waffles, pomegranate jelly, meringue horns, fresh berries, white chocolate ice cream, unicorn crumbs, pure maple (V) (20 mins) 12.8

+++++

Swap charcoal sourdough for rye or GF - Free,
Scrambled tofu (VG), house coconut yogurt (VG), avocado,
bacon, sausage, poached eggs, vegan sausage + 3.0 ea
Halloumi, chorizo, black pudding +3.5 ea
Smoked salmon +4.0

LUNCH (from noon)

- Spicy tuna tostadas**, avocado, yuzu mayo, candied chilli (DF) (3) 8.5
- Halloumi fries**, pomegranate yogurt, mint (V) 7.8
- Crispy calamari**, courgettes, green beans, the Ribman's holy f*ck sauce 8.8

- Seared seabass**, sweetcorn & celeriac puree, spring greens, fresh herb gremolata 14.8
- Chicken paillard**, grilled chicken breast, paper thin raw vegetable salad, avocado, pickled ginger 14.2
- Steak sandwich**, sourdough, comte, wholegrain mustard, spinach, caramelised onion, add avocado +3.0 13.0

- Our famous chicken parma**, panko crusted schnitzel, prosciutto, tomatoes, mozzarella, seasonal salad add hand cut chips +3.0 14.5
- Timmy's burger**, prime beef burger, charcoal brioche bun, mature cheddar, pineapple salsa swap brioche for avocado bun +3.0, add hand cut chips +3.0, bacon +3.0, egg +2.0 12.6

HEALTHY SALADS & BOWLS

Salads made from scratch to order

- Green goddess salad**, broccoli, cauliflower, peas, green beans, avocado, coconut, avocado dressing (VG) add halloumi +3.5, chicken breast or smoked salmon +4.0 ea 9.6
- Asian chicken salad**, chicken breast, wombok, red cabbage, candied chilli, cashews, nuoc cham dressing swap chicken for halloumi 13.6
- Sorrel rice bowl**, poached eggs, feta, halloumi, jalapeno hot sauce, greens, guacamole, radish (V/VG) 13.2

GRASS FED, DRY AGED STEAKS

Butchered by HG Walter

- Sirloin**, 28 day dry aged (260g) 22.0
- Ribeye**, 35 day dry aged (280g) 24.5
- Served with Spring salad & choice of bearnaise (GF), peppercorn (GF) or chimichurri (DF,GF)
add hand cut chips +3.0

V - Vegetarian, VG - Vegan, V/VG - Vegan option available.

Full allergy list available.

A 12.5% discretionary service charge will be applied to each bill.

Staff wearing Converse with love.